



Photography: Kenneth Theissen



**VIOLET SUNSET:
PO-KÉ ONO'S
GLEYSH
CROES'**

SERENDIPITOUS

Tiki Cocktail

by Mixologist **Gleysh Croes**
of *Po-Ké Ono*

“Tiki cocktails are always rum-based,” *Po-Ké Ono*’s mixologist Gleysh Croes explains. “Usually a few Caribbean rums. And the syrups should all be made from scratch. You have to craft your own syrups and juices – that’s the beauty of it.”

An inveterate cocktail researcher who thrives on experimentation, the backstory of Croes’ *Violet Sunset* tiki cocktail is a serendipitous one. Last Halloween, Croes was awarded a bottle of Spirited Union Pink Grapefruit and Rose Botanical Rum in a friendly competition with another of *Po-Ké Ono*’s mixologists. “I’d always loved these botanical rums,” Croes says. “The distillery makes six different flavors. But I’d wanted a bottle of the pink grapefruit and rose flavor for myself, because I really wanted to create cocktails with it.”

That same week she went to the beach with her partner and their two dogs. On the way, they passed by a supermarket to buy some ice and cranberry juice. There was none left, though – only white cranberry juice, which they decided to buy. “The combination of the botanical rum together with the white cranberry juice was so spectacular,” Croes says. “From the moment I tried it, I knew I was going to craft a new tiki-inspired cocktail. That was my chance,” Croes says with her characteristic smile. And voilà! The *Violet Sunset* was born.

GLEYSH CROES

Mixologist – Po-Ké Ono

Violet Sunset

Makes 1 cocktail

INGREDIENTS

1 ½ oz. Spirited Union Pink Grapefruit and Rose Botanical Rum
¾ oz. Ron Varadero Añejo 3 Años rum
¾ oz. Bols Crème de Cassis
¾ oz. home-made frangipani-blueberry syrup (recipe below)
2 oz. white cranberry juice (Croes uses Ocean Spray brand)
2 dashes or sprays of lavender bitters (Croes uses Bar Keep brand)
Grapefruit quarter and mint spring to garnish

TOOLS

Shaker
Jigger
4-prong strainer
Small fine mesh strainer
Mini spray bottle
Tiki coupe or martini glass

Instructions

1. Combine rums, crème de cassis, syrup, and juice.
2. Shake on high with rocks.
3. Double strain (4-prong over shaker, fine mesh over glass) into chilled glass.
4. Dash or spray cocktail with lavender bitters.
5. Garnish with quarter grapefruit slice and mint sprig.



Frangipani-blueberry Syrup

10 pink frangipani flower petals
100 g sugar
50 g water
25 blueberries

1. Before you begin, let the “milk” drain from frangipani flowers.
2. Add boiling water to the sugar to make simple syrup.
3. Add the flower petals and blueberries to the syrup.
4. Smash/squeeze all solids in the syrup using your hands or a muddler.
5. Leave the mixture to rest for 24 hours.
6. Strain through cheesecloth before use.
7. Refrigerate until needed.